

**TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS (IN A THREE COMPARTMENT SINK):**

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of 2mL of SANITROL MB per litre of water (150 ppm active quat) for at least 60 seconds at a temperature of 75°F.
5. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing with a use-solution of 2mL of SANITROL MB per litre of water (150 ppm active quat).
6. Remove immersed items from solution to drain and then air dry. Non-immersed items must also be allowed to air dry. **Do not rinse.**
7. Prepare a fresh solution for each use. For mechanical application, use-solution may not be reused for sanitizing applications.

**TO SANITIZE SOFT SERVE FOOD AND BEVERAGE DISPENSING EQUIPMENT:**

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of 2mL of SANITROL MB per litre of water (150 ppm active quat).
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse. Do not rinse

**TO SANITIZE ICE MACHINES:**

1. Turn off refrigeration
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of 2mL of SANITROL MB per litre of water (150 ppm active quat) by mechanical spray, directly pouring, or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
5. Drain thoroughly before reuse and allow to air dry.

**TO SANITIZE SANITARY FILLING EQUIPMENT:**

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Prepare a use-solution of 2mL of SANITROL MB per litre of water (150 ppm active quat) for final washer and rinse applications.
3. Allow surfaces to remain wet for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse.
5. Do not rinse.

## TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Prepare a use-solution of 2mL of SANITROL MB per litre of water (150 ppm active quat) for mechanical or automated systems.
3. Allow surfaces to remain wet for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse.
5. Do not rinse.

## WATERPROOF GLOVE SANITIZING DIRECTIONS

1. To prevent cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas.
2. Remove gross contamination from gloves before sanitizing.
3. Then place gloved hand in a use-solution of 2mL of SANITROL MB per litre of water (150 ppm active quat) for 60 seconds.
4. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.